

MARBLE & CO.





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## STARTERS

Center cut of Salmon gravlax \* (GC) (O3)  
*Artichokes trilogy, lemon confit, crispy buckwheat*

Roasted beets in salted crust (VEG) (GC)  
*Goat cheese Saint-Maure, Alps apricot balsamic*

Jumbo lump crab meat salad (GC)  
*Pomelo, avocado, roasted peanuts, coconut, miang sauce*

Slow cooked pork belly (GC)  
*Baby carrots, orange glaze, aged apple vinegar reduction*

### MARBLE & CO Signature

Crushed fingerling potatoes & Normandy Butter (GC) (O3)  
*Chives, Calvisius Oscietra caviar, crème fraîche*

Roasted vegetable tian (PB) (GC)  
*Pesto-cashew mayo, arugula, Nyons olives, Banyuls vinegar jus*

## SALADS

Tuscan Kale salad (GC)  
*Black foot rotisserie chicken, peanut dressing, white cabbage, Parmigiano Reggiano cheese*

Mesclun salad (PB) (GC)  
*Beets, orange, radishes, pomegranate, figs vinaigrette*

## SOUPS

Lobster Bisque  
*Fontagard whisky, whipped cream*

## FISH & LOBSTER

Roasted Atlantic bone-in halibut \* (GC)  
*Combava-seaweed, Hollandaise sauce*

### MARBLE & CO Signature

Mediterranean tuna steak "Au Poivre" (GC) (O3)  
*Smoked Madagascan pepper, red onion compote, passion fruit  
Hollandaise, mango salad*

Lobster Brioche  
*Butter-toasted brioche, lobster tail, aji amarillo aioli,  
spring onions, mustard cress*

## BEEF

Germany Bavaria, Simmental \* (GC)  
*Grilled rib-eye steak, "Entrecôte", aged 30 days, 300/320 gr*

Sweden, Swami \* (GC)  
*Grilled sirloin steak, aged 45 days, 280/300 gr*

France, Jersiaise "Ferme des Belles Robes" \* (GC)  
*Grilled Prime rib, aged 30 days, 400/450 gr*

France, Aubrac \* (GC)  
*Beef filet, aged 20 days, 160 gr*

### MARBLE & CO Signature Burger \*

*Jersey beef patty, Viennese bun, Tête de Moine cheese,  
grilled pancetta, roasted beefsteak tomato, red onion pickles,  
olive jam, truffle dip, Parmigiano Reggiano fries*

## VEAL, PORK, LAMB & POULTRY

"Terre et Mer" \* (GC)  
*Grilled veal medallions, Maine lobster tail,  
truffle mash potatoes, bisque jus, Béarnaise*

Iberico de Bellota roasted pork rack \* (GC)  
*Taggiasca olive crust*

Sweet spice-grilled French lamb chops \* (GC)  
*Cinnamon, paprika, coriander, celery flakes, cumin*

Black truffle butter roasted chicken (GC)  
*Farm raised – Mr. Daudet, Mayenne, France*

## SIDE CASSEROLES (VEG) (GC)

Roasted buckwheat,  
butternut, goat  
cheese cream,  
pumpkin seeds

Fried Brussels  
sprouts, ricotta  
cream, shallots,  
Pecorino Romano

Swiss chard gratin,  
smoked cream, aged  
Comté cheese, crispy  
Parmigiano Reggiano

## SIDE DISHES (VEG) (GC)

Curved French fries / Franck's mashed potatoes /  
Truffle mashed potatoes / Butter baked potatoes / Creamy spinach

## SAUCES

Béarnaise (GC) / Hollandaise (GC) / Au poivre  
/ Creamy Roquefort (GC) / Truffle demi-glace

Plant Based (PB) Vegetarian (VEG) Gluten Conscious (GC) Omega 3 Oily Fish (O3)

*In case of any dietary requirements or food allergy, please inform our hosts before ordering.*

*\*Public Health Advisory: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk for foodborne illness, especially if you have certain medical conditions.*